AFTERNOON TEA

Available Tuesday-Thursday 2:30 pm - 4:30 pm
By Reservation Only

AFTERNOON TEA $20

Finger Sandwiches (Smoked Salmon, Cheese, Egg Salad, Cucumber)
Sweet Scones with Clotted Cream and Jam

TEA & SCONES $15

Scones with Clotted Cream, Jam and a Pot of Tea

TEA & DESSERTS $15

A Choice of any of our Traditional Desserts,
and a Pot of Tea

TEAS

Darjeeling	Green Tea
Earl Grey	Gunpowder
English Breakfast	Chamomile
Jasmine	Lady Grey
Prince of Whales	Irish Breakfast

To accompany your Tea:
Sherry $7 Champagne $10

TAKE-AWAY

Always Available

Traditional Boiled Peanuts $6

Pub Bread, To-Go $6.50

Gift Cards Available

The Furry Foodie™ Dog Food Dinners served on the Patio $3

The Furry Foodie™ Cat Food Dinners To-Go $3

Hunter's Head
is a part of
Ayrshire Farm
in Upperville, VA

- Suitable for Vegetarians
- Contains Peanut Oil
- Certified Humane®
- Sustainably Harvested Seafood
- Calorie-light Option
- Made with Local Ingredients
- Made with Organic Ingredients

Hunter's Head

A CELEBRATION OF SUMMER FLAVORS FEATURING LOCAL

HEIRLOOM TOMATOES

FROM BAYWATER FARMS, MD & HUMMINGBIRD FARMS, MD

3-COURSE MEAL & A GLASS OF CREEKS EDGE WINERY VIOGNIER

$58

Available for Lunch or Dinner

HEIRLOOM TOMATO SALAD W/BABY SPINACH, CARROT, CUCUMBER & GINGER DRESSING

ROASTED PORK CHOP W/SAUTÉED GREENS, CHARRED HEIRLOOM TOMATOES & MUSTARD PAN SAUCE

HEIRLOOM TOMATO SORBET W/CRYSTALIZED BASIL LEAF

FEATURED COCKTAILS

GREEN HEIRLOOM TOMATO BLOODY MARY $13

HEIRLOOM TOMATO-BASIL MARTINI $12

Hunter's Head

victuals & libations

Lunch ❖ Monday - Saturday
Brunch ❖ Sunday
Dinner ❖ Monday - Sunday

9048 John Mosby Hwy (Rt. 50)
Upperville, Virginia 20184

www.huntersheadtavern.com

(540) 592-9020

PUB FARE (ANYTIME)

BUILD A BURGER $14.50

Proteins: *Beef, Turkey,

Vegan Veggie Burger (Gluten-free)

Buns: Multi-grain, Calorie-light or Gluten-free ($2)

Toppings $1.50 each:
Fried Egg or House-cured Bacon,
Sautéed Mushrooms, Caramelized Onions, Avocado

Cheese $1.50 each:
Red Dragon, Stilton, Swiss, Cheddar, Goat Cheese

Mediterranean Pizza w/Marinated Artichokes, Feta, Mozzarella $15
Roasted Red Peppers, Black Olives & Pesto, served w/Pub Greens Salad

Vegetarian Quiche w/Pub Greens Salad $14

Ayrshire Hot Dog (Organic Beef & Pork) $12
served w/Grilled Onions, Sauerkraut & Ale-Infused Mustard

Fish & Chips $17

Baked or Fried Chicken, served w/Mashed Potatoes $18
& Vegetable Of The Month

French Dip Sandwich w/au Jus made
w/Dry-aged Prime Rib $20

**Liver & Onions w/House-cured Bacon $18

Bangers & Mash $18

Chicken Pot Pie $16

Shepherd's Pie $16

Guinness Beef Stew $20

Welsh Rarebit & Side Salad $15

Bubble & Squeak $13

Macaroni & Cheese $13

Chicken Fried Steak $20

The Farm Table

We use organic, local and non-GMO meats and produce wherever possible in preparing the dishes on our menu.

It is our mission to offer the finest, freshest, and most wholesome ingredients available from field and stream. Certified Humane®, organic farming and insisting on responsible fishing practices are our and your way of doing something positive for our farmers, our families, and our environment. We appreciate your choice in participating in this important mission and thank you for doing so in our establishment.

Seafood with this mark comes from an MSC certified sustainable fishery.
www.msc.org

MSC-C-55977

- Suitable for Vegetarians
- Contains Peanut Oil
- Certified Humane®
- Sustainably Harvested Seafood
- Calorie-light Option
- Made with Local Ingredients
- Made with Organic Ingredients

FARM TABLE APPETIZERS (ANYTIME)

U.S.A.- Sourced, Hand-breaded Calamari $13

Warm Artichoke Dip w/House-made Melba Toast $12

Steamed Artichoke w/Lemon Herb & Melted Butter $12

Roasted Eggplant Dip w/Grilled Pita, Cucumber & Carrot $11

Mussels w/White Wine, Herb Butter & Grilled Bread $14

BBQ Chicken Flatbread w/Caramelized Onions, $15
BBQ Sauce & Cheddar Cheese

SALADS

Iceberg Wedge w/House-cured Bacon & Hard-Boiled Eggs $10
served w/Thousand Island, Bleu Cheese or Buttermilk Dressing

Pub Greens $8 Caesar $8 – Large $11

Add to Any Salad:
Chicken, Steak or Calamari $7 or Salmon $10

Traditional Cobb Salad w/Grilled Chicken $20

Super-food Salad w/Tossed Garden Greens, Turkey $18
Legumes, Quinoa, Beets & Sunflower Seeds

Heirloom Tomato Salad w/Baby Spinach, $14
Carrot, Cucumber, & Ginger Dressing

3-Salad Plate $15
· Green Bean, Orzo, Corn & Tomato Salad
· Grilled Sweet Potato Salad
· Watermelon, Feta & Mint Salad

SIDES

Mushy Peas $5 Mashed Potatoes $5

Succotash $5

Sweet Potato Chips $5 Onion Rings $6

Sweet Potato Biscuit w/Honey Butter $5

FARM TABLE DINNER

Available Daily 5:00 pm - 9:30 pm. Entrées Are Served w/Rice,
Potato, or Appropriate Starch & Seasonal Vegetables

Roasted Pork Chop w/Sautéed Greens, $25
Charred Heirloom Tomatoes & Mustard Pan Sauce

Grilled Flat Iron Steak w/Sautéed Dandelion Greens, $27
Pickled Tomatoes & Roasted Garlic

Seared Trout w/Roasted Summer Squash, $24
Kale, Marble Potatoes, Almonds & Brown Butter

Grilled Chicken w/Spinach, Zucchini, $19
Cherry Tomatoes & Basil Pesto Vinaigrette

Vegetarian Gnocchi w/Roasted Corn, Basil, $18
Shiitake Mushrooms & Parmesan Cheese

** Dry-aged Filet $36 **Dry-aged Ribeye $36

Steak Toppings $2.50 each: Caramelized Onions, Sauteed Mushrooms,
Bleu Cheese or Red Dragon Cheese

LUNCH MENU

Available Monday - Saturday 11:30 am - 3:00 pm

Crab Cake Sandwich on Brioche Roll w/Lemon Herb $18
Dressing & Jicama Slaw, served w/Chips

Grilled Flat Iron Steak w/Sautéed Dandelion Greens, $21
Pickled Tomatoes & Roasted Garlic

Pimento Cheese & Heirloom Tomato Melt $13
on Sourdough Bread w/Chips

Grilled Chicken w/Spinach, Zucchini, $19
Cherry Tomatoes & Basil Pesto Vinaigrette

Vegetarian Gnocchi w/Roasted Corn, Basil, $18
Shiitake Mushrooms & Parmesan Cheese

SUNDAY BRUNCH

11:00 am - 2:30 pm

Whole Grain Raspberry Pancakes w/Ayrshire Farm $16
Blackberry Syrup, served w/Fruit & Breakfast Potatoes

Smoked Salmon Plate w/Boiled Farm Eggs, $18
Capers & Diced Red Onions, served w/Fruit & Breakfast Potatoes

Sausage Sampler w/Farm Eggs served w/Fruit & Breakfast $16
Potatoes, Featuring New Gentle Harvest Sausage Recipes

Crab & Watercress Omelette, $17
served w/Fruit & Breakfast Potatoes

Summer Vegetable Frittata w/Crispy Potatoes, & Fresh Fruit $16

BRUNCH SIDES

House-cured Bacon $4 House-made Sausage $4

Two Farm Eggs, Any Style $6 Breakfast Potatoes $3.50

Fresh Fruit $4 Sweet Potato Biscuit w/Honey Butter $5

All coffee served is Organic, Fair Trade & roasted in the U.S.A.

DESSERTS (ANYTIME)

Chocolate Chocolate Cake $8 – Moist double chocolate
cake w/rich chocolate icing

Sticky Toffee Pudding $8 – A traditional English dessert,
moist cake w/dates, toffee sauce & hot custard

Gluten Free Peach Crumble $9 – Sweet peaches covered w/crisp
streusel topping & served w/house-made vanilla ice cream

Lemon Raspberry Trifle $9 – Layers of tart lemon curd,
organic raspberries, vanilla cake & whipped cream

Summer Pudding $9 – Tart summer berries in
a soft brioche crust, served w/whipped cream

Gluten Free Citrus Champagne Terrine $9 – Layers of oranges &
grapefruits in a champagne gelee, served w/raspberry sauce

VEGAN Gluten Free Pineapple Basil Sorbet $8 – House-made
pineapple basil sorbet with a mango salsa

AUGUST 2018